



Canary Spring, Mammoth Hot Springs, Jim Peaco 2005

SIDE TRIP

**HOUSE-MADE SUMMER
SQUASH SOUP WITH SALSA VERDE**
GLUTEN-FREE 4.30/6.00

**FRENCH ONION SOUP
GRATINÉE** 6.75

SALAD TOPPERS

add any of the following items to complete your salad!

grilled shrimp 6.95

flaked smoked trout 4.95

sliced broiled chicken 4.95

sliced Gardein™ Chick'n 4.95

Gardein™ Chick'n is a chicken substitute made of soy, wheat and pea proteins

HOUSE SALAD

VEGAN/GLUTEN-FREE REQUEST NO CROUTONS
mixed greens, grape tomatoes, shredded carrot,
choice of dressing 5.25

salad dressings include: ranch, bleu cheese,
thousand island, vinaigrette, fat-free Dijon honey
mustard, oil & vinegar, balsamic-parmesan
vinaigrette and fat-free huckleberry vinaigrette

CAESAR SALAD

GLUTEN-FREE REQUEST NO CROUTONS

romaine lettuce, crunchy croutons, parmesan
cheese, Caesar dressing 7.75/9.75

WARM GOAT CHEESE SALAD

mixed greens, fried goat cheese croutons,
natural applewood-smoked bacon, pine nuts,
Dijon dressing, herb flatbread 9.95/11.95

A LITTLE HISTORY.....

Entrepreneurs opened Yellowstone's first hostelry, McCartney's Hotel in 1871 located in Clematis Gulch at the base of the terraces. This primitive venture offered little more than floor space for one's money. Yellowstone was established as the world's first national park in 1872, but it was several years before the accommodations improved. In 1874 the Earl of Dunraven, an Irish gentleman traveler, pronounced the establishment "the last outpost of civilization - that is, the last place where whiskey is sold."

The next two decades were to see the creation of Mammoth Hot Springs Village. In 1883, Yellowstone's first grand hotel, the National Hotel, opened here where you are sitting. The hotel boasted such modern conveniences as electric lights and "a long line of vermilion spittoons precisely arrayed down the hall."

Three years later, the United States Cavalry relieved the early, mostly ineffectual civilian administration as guardians of the park, and construction of Fort Yellowstone began in 1891. The red-roofed structures of the old cavalry fort are still standing (out the windows to the left of this restaurant). The flat area across the street in front was used by the soldiers to march and drill daily to the delight of early visitors and it is still known today by the name it received so long ago - the Parade Ground.

The army turned over Fort Yellowstone to the new National Park Service after the latter's creation in 1916 and the structures are still Park headquarters today. Time was not as kind to the National Hotel. Under the direction of Yellowstone's great architect Robert C. Reamer, the upper guest room floors were removed and a wing built to replace the lost rooms in 1913. Deteriorating further in later years, the hotel was finally razed in 1936. While retaining his 1913 wing, Mr. Reamer designed the front portion of the hotel, the cottages, employee recreation hall and the restaurant building you are sitting in today.

The large mirrors here in the dining room were from the front windows of the National Hotel. They have reflected almost all of the history of the first national park, a history you have become a part of by joining us today.

STARTERS

THAI-CURRY MUSSELS GLUTEN-FREE REQUEST NO BAGUETTE
white wine, diced tomato, red onion, Thai-basil curry sauce, sliced grilled baguette 13.25

STEAMED EDAMAME  VEGAN/GLUTEN-FREE olive oil, sprinkle of sea salt 6.50

MEDITERRANEAN SAMPLER PLATE  VEGETARIAN
hummus, baba ghanoush, tabbouleh, diced cucumber, diced tomato, kalamata olives, grilled garlic pita 11.25

SMOKED TROUT PLATE  GLUTEN-FREE REQUEST GLUTEN-FREE CRACKERS AND NO BAGUETTE
farm-raised, house-smoked, boneless trout fillet, baguette slices, cream cheese, diced tomato, red onion 11.50

HOT WINGS spicy breaded, bleu cheese dressing, celery 10.25

POUTINE French fries, brown gravy, cheese curds 8.95


WARM BRIE sliced apple, seasonal fruit, sliced baguette, toasted walnuts 12.50


BLISTERED SHISHITO PEPPERS VEGAN/GLUTEN-FREE fried garlic 9.95

SMALL PLATES

plates to satisfy the smaller appetite

 **ARUGULA SALAD WITH PARMESAN-CRUSTED CHICKEN**
GLUTEN-FREE REQUEST NO BAGUETTE grape tomatoes, mustard and olive oil dressing 10.75 288 CAL • 9.4 GM FAT

TACOS  choice of soft flour corn tortillas or hard shell • Cajun cole slaw, pico de gallo, cheddar cheese, chipotle sour cream, cilantro, red and yellow tortilla chips, corn salsa
one bison taco 7.95 • one trout taco 7.25
two bison tacos 14.75 • two trout tacos 13.00

 **CAVATAPPI** VEGETARIAN/GLUTEN-FREE REQUEST GLUTEN-FREE PASTA
cavatappi pasta tossed with chopped spinach, feta cheese, olive oil, lemon, garlic, garbanzo beans, basil 10.75
288 CAL • 8.6 GM FAT • 334 MG SODIUM

ITALIAN PRIME RIB SLIDERS three mini buns, sliced au jus dipped prime rib, mozzarella cheese, roasted green pepper, giardiniera 13.95



Healthy Preparation

This restaurant is not an allergen-free environment. If you have food allergies, please inquire with your server regarding ingredients of menu items.

Prices do not reflect taxes or a 1.1% utility fee

ENTRÉES

Entrees served with sliced baguette and flatbread. For a lower carb option, whipped cauliflower may be substituted for potato. We are happy to accommodate your vegetarian, vegan and gluten-free requests. Please inquire with your server

NATURAL PRIME RIB AU JUS GLUTEN-FREE

buttermilk-mashed potato, seasonal vegetable, horseradish sauce available upon request
10 oz. - 25.75 • 14 oz. - 30.50

BISON TOP SIRLOIN GLUTEN-FREE

To ensure the most tender product possible our chef recommends this steak to be cooked rare to medium rare
eight-ounce farm-raised, roasted garlic and herb compound butter, buttermilk-mashed potato, seasonal vegetable 29.95

MONTANA FAMILY RANCHES BEEF MEATLOAF

CERTIFIED BY THE WESTERN SUSTAINABILITY EXCHANGE

locally raised beef, rosemary gravy, buttermilk-mashed potato, sautéed spinach 19.50

PISTACHIO PARMESAN-CRUSTED TROUT GLUTEN-FREE REQUEST NO FLOUR COATING

farm-raised trout, ground pistachios, parmesan cheese, artichokes, basil-lemon butter, buttermilk-mashed potato, seasonal vegetable 20.95

HUCKLEBERRY BARBECUE CHICKEN GLUTEN-FREE

grilled chicken breast, huckleberry barbecue sauce, buttermilk-mashed potato, seasonal vegetable 20.25

BISON BURGER WITH FIXINGS* GLUTEN-FREE REQUEST GLUTEN-FREE BUN AND NO FRENCH FRIES

half-pound, farm-raised bison, grilled parmesan black pepper roll, lettuce, tomato, onion, French fries, choice of two fixings - mushrooms, bacon, green pepper, American, bleu, cheddar, pepper jack or Swiss cheeses 15.95
additional fixings 1.00 each

LINGUINE WITH SMOKED CHICKEN GLUTEN-FREE REQUEST GLUTEN-FREE PASTA

house-smoked chicken, caramelized onions, fresh mushrooms, cream sauce, parmesan cheese
6-ounce pasta 14.25 • 9-ounce pasta 19.25

MAKE IT VEGETARIAN BY SUBSTITUTING GARDEIN™ CHICK'N

FETTUCINE WITH TOMATO LAMB RAGOUT GLUTEN-FREE REQUEST GLUTEN-FREE PASTA

Montana Natural Lamb ragout, chicken stock, shredded parmesan cheese
6-ounce pasta 15.95 • 9-ounce pasta 20.95

LASAGNA ROLL UPS VEGETARIAN

ricotta, parmesan, mozzarella cheeses and spinach, marinara sauce, seasonal vegetable 14.95

 Menu items made with sustainable and/or organic ingredients

*"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness."

MENU ITEMS PREPARED WITH GLUTEN-FREE INGREDIENTS

Kitchens in Yellowstone National Park are not gluten-free environments. The gluten-free menu items were determined based on the most current ingredient lists provided by our suppliers and their stated absence of wheat/gluten within these products. Our kitchens do use wheat flours and other wheat based ingredients during production of other menu items. Our operations have shared preparation and cooking areas and designated gluten-free areas do not exist. Based on this, we cannot guarantee that any menu item is completely gluten-free.